

# THE RESTAURANT AT VENTANA®

## STARTERS

ORGANIC BEETS ORANGE WHIPPED RICOTTA, PECANS, ARUGULA, AGED BALSAMIC, VIRGIN LEMON OIL	12
BIG EYE TUNA SEARED RARE AND TARTARE, SHAVED VEGETABLE SALAD, CITRUS AND SOY	17
SONOMA FOIE GRAS IN TWO PREPARATIONS SEARED WITH HUCKLEBERRY SAUCE, TERRINE WITH COCOA, COFFEE AND BRIOCHE	22
DUNGENESS CRAB SALAD AVOCADO, FENNEL, ARUGULA AND CITRUS	14
PACIFIC NORTHWEST OYSTERS CUCUMBER-GINGER MIGNONETTE	16
CLASSIC BEEF TARTARE CAPERS, SHALLOTS, PETTIE SALAD, GRILLED BREAD, TRUFFLE DRESSING	15

## SOUPS AND SALADS

CAESAR SALAD ROMAINE LETTUCE, PARMESAN CHEESE, WHITE ANCHOVY, HERB CROUTONS, CREAMY GARLIC DRESSING	9
ROASTED PEAR AND FALL GREENS POINT REYES BLUE CHEESE, WALNUTS, SPICED APPLE CIDER VINAIGRETTE	10
FORAGED MUSHROOM SOUP PORT CREAM, CHIVES, BLACK TRUFFLE OIL	8

EXECUTIVE CHEF TRUMAN JONES  
INVITES YOU TO EXPERIENCE RESTAURANT AT VENTANA'S

**FARMER'S MARKET MENU**

COMPRISED OF THE SEASON'S FINEST INGREDIENTS  
LOCALLY SOURCED, SUSTAINABLE, AND ORGANIC WHENEVER POSSIBLE

FOUR COURSES \$70

**MEAT AND POULTRY**

DURHAM RANCH BISON 38  
PARSNIPS, HAZELNUTS, BRUSSELS SPROUTS, MUSHROOMS, BORDELAISE SAUCE

SONOMA DUCK 36  
SPICE ROASTED BREAST, ENDIVE A L'ORANGE, CONFIT RAVIOLI, DATES AND COFFEE

GRILLED NATURAL BEEF FILET MIGNON 38  
CREAMED ORGANIC SPINACH, SWEET ONION CONFIT, RED WINE SAUCE

PRIME FILET OF RIBEYE 40  
SMOKED BACON, CIPPOLINI ONION, BABY CARROT, FINGERLING POTATO, FOIE BUTTER

ORGANIC CHICKEN BREAST "GRAND MERE" 29  
BACON, ONIONS, SPINACH, FINGERLING POTATOES, MUSHROOMS, TARRAGON JUS

**FISH AND SHELLFISH**

ALASKAN HALIBUT 34  
CELERY ROOT, BRAISED CHARD, DRIED CRANBERRIES, PINE NUTS, SAGE BROWN BUTTER

SEARED WILD SALMON 32  
RICOTTA GNOCCHI, SPINACH, PANCETTA, PARSLEY, PARMESAN CREAM

PAN ROASTED SCALLOPS 32  
BUTTERNUT SQUASH RISOTTO, PETITE GREENS, CHARDONNAY BUTTER